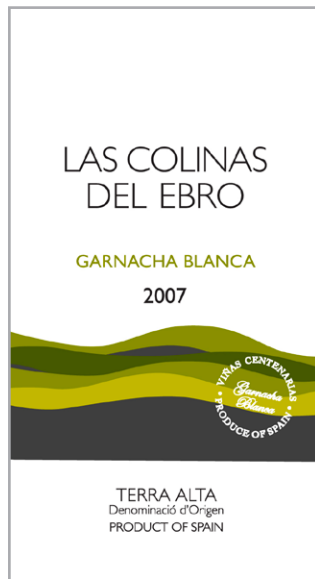


# Las Colinas del Ebro 2007

## Garnacha Blanca



**Winery:** Bodegas Abanico

**Region:** Terra Alta D.O.

**Grapes:** 100% Garnacha Blanca

**Winery:** Las Colinas del Ebro are a new line of wines inspired by the high altitude vines near the river Ebro, one of the great rivers of Europe and a profound influence on the landscape and history of northern Spain. Because of its strategic importance, the towns and hills of the Ebro staged the bloodiest battles of the Spanish civil war in the summer of 1938 and any visit to this region in southern Catalonia leaves one with an indelible sense of those tragic events. More cheerfully, this area is now a hot-spot for quality wine production and gastronomic creativity.

The team responsible for these new wines are managing director of Bodegas Abanico, Rafael de Haan and technical director of Celler Batea, Luis Martin. They believe that the D.O. Terra Alta has a bright future as a region for quality wines and that the 2006 vintage was the right moment to start this new project. For both the white and red wines there was a search for vines aged over 100 years for the Garnacha and more than 30 years for the Syrah. Rigorous care of vineyards and small yields of flavourful grapes yields wines of the highest quality with a fruity, modern character which are still representative of their origin.

**Wine:** The wine is made from 100 year old Garnacha Blanca vines grown in Terra Alta. Fruit was hand harvested, de-stemmed and lightly crushed prior to pressing. The must was cold-settled and a portion of must that had been macerated with the skins for 12 hours was added prior to fermentation for additional complexity. The wine was aged on its lees in stainless tank for 2 months after fermentation.

### Reviews:

“Appealingly fresh, exuberant bouquet of pear, lemon, baking spices and minerals. Light, tactile citrus and orchard fruit flavors offer good intensity but no excess weight. Gains a stony quality on the long, nervy finish. This saw no wood and is all the better for it as many oak-raised examples of this variety from Spain are tired by the time they arrive here.”

**89 points** *International Wine Cellar* issue 139 July/Aug '08

“Medium straw-colored, the nose exhibits aromas of melon, mineral, and spring flowers. Crisp and refreshing on the palate, this bargain-priced effort will pair well with raw bar over the next 12-18 months.”

**87 points** *Wine Advocate* issue 178 August '08



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